

OUR STORY

"Parvati" is the Goddess of love and devotion. The quality and devotion of time and energy, a feeling of strong love and loyalty and not forgetting prayer and worship.

This exactly describes our beautiful maternal and paternal gran's that you see in our logo, co-incidentally they both were named Parvati. We knew that there was no better name than "Parvati" as we wanted to ensure that when we cook for you, we cook with the same love, quality and perfection that they did. Both gran's married very young and had to be very strong to manage a home, care for their children (in those days up to 14) and they still managed to grind their own spices, use natural fresh herbs and created their own recipes that changed the art of cooking.

The blend of these spices brings together a unique combination of north and south indian flavours that not only looks and smells nice but also has a delicious taste. We hope that we can keep their legacy going by providing you with amazing quality food and service, that makes you want to come back for more. Parvati's has an indoor sit down and a garden setup surrounded by luscious gardens and beautiful birds chirping. Our new cuisine is specially cooked with a rich blend of freshly ground "Parvati's" spices and braised with a touch of butter ghee.

You can indulge yourself and get immersed into our menu of lamb curry dishes to chicken biryani or if you feel like having a true Durban style bunny chow. We also have light meals like salads, toasties, pastas or incredibly spiced burgers.

Visit us @ 274 Bryanston Drive to sit down and have a relaxed meal or we can pack a takeaway. #indian restaurant #durban style lamb curry #tandoori options



CHEESE & CORN SAMOOSAS (6)

Samoosa pastry filled with a cheese and sweet corn filling that is cooked with Parvati's spices & fresh herbs

POTATO SAMOOSAS (6) Veg

Samoosa pastry filled with a Potato filling that is cooked with Parvati's spices & fresh herbs

CHICKEN SAMOOSAS (6)

Samoosa pastry filled with a chicken filling that is cooked with Parvati's spices & fresh herbs

LAMB SAMOOSAS (6)

Samoosa pastry filled with a Lamb filling that is cooked with Parvati's spices & fresh herbs

R 55

R 55

R 55

R 60

Potato slices dipped in a batter marinated with fresh herbs, and fried to a light crisp. Served with a sweet chilli/mint chutney

ONION BHAJIA (6) Veg

Sliced onions marinated with fresh herbs, Parvati's spices and channa flour and fried to perfection. Served with a sweet chillie chutney

LAMB SHISH KEBAB (6)

Lamb mince marinated with tandoori spices, onion, chilli, ginger and garlic and cooked in our tandoori oven

POTATO PAKORA (6) Veg

Parvati's spices and channa flour



R 45

R 40

R 95

TANDOORI CHICKEN (6)

Pieces of boneless chicken spiced with a tandoori & yoghurt sauce and cooked in our tandoori oven. Served with a mint chutney







LAMB CURRY

Lamb cooked with a potato, onion and tomato gravy in true Durban style with richly blended Parvati spices

LAMB KORMA

Marinated lamb cooked in a cashew nut creamy sauce.

LAMB & SUGAR BEANS CURRY

Lamb cooked with sugar beans, onion and tomato gravy in true Durban style with richly blended Parvati spices

LAMB SHANK

450g whole Lamb shank cooked with an onion and tomato gravy in true north indian style with richly blended Parvati spices

LAMB ROGAN JOSH

Marinated lamb cooked in a onion and tomato gravy with specially blended Parvati spices

LAMB KEBAB CHUTNEY

Lamb meatballs made the Durban Indian style with fresh coriander, onion, garlic, ginger and Parvati's spices and cooked in a tomato chutney

R 155 (R 580 FP)

R 165

(R 580 FP)

R 160 (R 580 FP)

R 190 (R 710 FP)

R 160 (R 590 FP)

R 130 (R 490 FP)

LAMB MINCE CURRY

Lamb mince made the Durban Indian style with coriander, onion, garlic, ginger and Parvati's spices

R 160 (R 490 FP)

R 160

(R 580 FP)

R 160

(R 580 FP)

R 180

LAMB MAKHANI

Marinated lamb cooked in a spicy tomato and creamy butter & cashew nut sauce

LAMB DHALL MAKHANI

Marinated lamb cooked in a onion, tomato, chilli and tomato gravy and combined with dhall makhani to create a Parvati's signature dish

LAMB CHOPS MASALA

(R 690 FP) 4 lamb chops marinated in a yoghurt, ginger and garlic paste blended together with Parvati spices and cooked in our tandoori oven. Served with our special sauce

LAMB MASALA

Marinated lamb cooked in a onion, tomato, chilli and tomato gravy with richly blended Parvati spices

(R 590 Fp)



R 135

(R 590 FP)

R 125

(R 470 FP)

R 125

(R 450 FP)

R 125

(R 470 FP)

R 115

(R 470 FP)

CHICKEN



CHICKEN CURRY

Chicken cooked with a potatoes, onion and tomato gravy in true Durban style with richly blended Parvati spices (Buy 1 Get 1 Free)

CHICKEN TIKKA CURRY

Marinated pieces of deboned chicken cooked in our tandoori oven and simmered in an onion, tomato butter base and cashew nut sauce

CHICKEN KORMA

Marinated pieces of deboned chicken cooked in our tandoori oven and simmered in a cashew nut creamy sauce

CHICKEN MASALA

Marinated pieces of deboned chicken cooked in a creamy butter based tomato and cashew nut sauce

CHICKEN KEBAB CHUTNEY

Chicken kebabs made the Durban Indian style with fresh coriander, spring onion, garlic, ginger and Parvati's spices

BUTTER CHICKEN

Marinated pieces of deboned chicken grilled in our Tandoori oven and cooked in a creamy butter based tomato and cashew nut sauce

(R 470 FP)

LAMB KEBAB

Lamb meatballs made the ginger and Parvati's spices cooked in a tomato chutney wrapped in 2 roti roll

CHICKEN KEBAB

Chicken meatballs made the Durban Indian style with fresh coriander, spring onion, garlic, ginger and Parvati's spices cooked in a tomato chutney wrapped in 2 roti roll

MUTTON CURRY

Mutton curry wrapped in 2 roti rolls with salad

CHICKEN CURRY

Chicken curry wrapped in 2 roti rolls with salad

SUGAR BEANS CURRY

Sugar Beans curry wrapped in 2roti rolls with salad

BROAD BEANS

Veg

Broad Beans curry wrapped in 2 roti rolls with salad

LAMB SHISH KEBAB

Lamb mince marinated with Tandoori spices, onion, chilli, ginger and garlic and cooked in our tandoori oven. Wrapped in 2 roti rolls

Durban Indian style with fresh coriander, spring onion, garlic,

R 120

(R 435t FP)

(R 350 FP)

R 95

(R 400 FP)

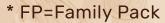
R 110

R 85 (R 310 FP)

R 75 (R 210 FP)

> **R 75** (R 210 FP)

R 95 (R 350 FP)



MENU



MIX VEG CURRY



R 110 (R 380 FP)

Mixed vegtables cooked in an onion and tomato gravy in true Durban style with richly blended Parvati spices

BEANS, PURI & PUTHINA CHUTNEY



R 110 (R 390 FP)

A traditional dish in most Indian homes, simple but delicious bean curry cooked with a potato, onion and tomato gravy in true Durban style with richly blended Parvati spices. Served with 2 large puris, rice and mint chutney

BUTTER PANEER



R 125 (R 450 FP)

Home-made Indian cottage cheese simmered in a spicy tomato and creamy butter & cashew nut squce

MATAR PANEER



R 120 (R 436 FP)

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BEANS CURRY

A traditional dish in most Indian homes, simple but delicious bean curry cooked with a potato, onion and tomato gravy in true Durban style with richly blended Parvati spices. Choice of Sugar Beans or Broad Beans



PANEER KORMA



R 125 (R 450 FP)

Home-made Indian cottage cheese simmered in a cashew nut creamy sauce

PANEER MAKHANI



R 120 (R 435 FP)

Home-made Indian cottage cheese simmered in an onion and cashew nut creamy sauce

PANEER TIKKA MASALA



R 125 (R 450 FP)

Home-made Indian cottage cheese simmered in a tikka and creamy cashew nut sauce

DHALL MAKHANI



R 100 (R 370 FP)

Black lentils and sugar beans cooked in a dhall creamy butter sauce

TADKA DHALL



R 85 (R 310 FP)

Yellow dhall braised in butter ghee, onion, jeera, dry chilli and mustard seeds

ALOO GOBI



R 100 (R 370 FP)

Potato and cauliflower cooked in an onion and tomato gravy in true Durban style with richly blended Parvati spices

(Buy 1 Get 1 Free)

ALOO JEERA



R 100 (R 370 FP)

Cubed pieces of potato braised in butter ghee, onion and jeera

(Buy 1 Get 1 Free)

SOYA MINCE & PEAS



R 100 (R 370 FP)

Soya mince and peas made the Durban Indian style with richly blended Parvati's spices

* FP=Family Pack

BIRYANI

BUNNY CHOW

LAMB BIRYANI

Durban style yogurt-marinated lamb oven cooked with Parvati blended spices, biryani dhall, mint and served with Raita salad and dhall

R 170 (R 615 FP)

CHICKEN BIRYANI

Durban style yogurt-marinated chicken oven cooked with Parvati blended spices, biryani dhall, mint and served with Raita, salad and dhall

R 135 (R 510 FP)

FISH BIRYANI

Marinated Fish masala oven cooked with Parvati blended spices and served with Raita, Salad and Dhall.

R 250

PRAWN BIRYANI

Marinated Prawns masala oven cooked with Parvati blended spices and served with Raita, Salad and Dhall.

(R 900 FP)

R 250 (R 900 FP)

VEGETARIAN BIRYANI

Durban style yogurt-marinated fresh vegetables oven cooked with Parvati blended spices and served with Raita, salad and dhall

R 105



MUTTON BUNNY

R 150

Mutton pieces cooked with potatoes, onion and tomato gravy in true Durban style with richly blended Parvati spices

CHICKEN BUNNY

R 135

Chicken pieces cooked with potatoes, onion and tomato gravy in true Durban style with richly blended Parvati spices

PANEER TIKKA MASALA BUNNY

R 135

Home-made Indian cottage cheese simmered in a tikka and creamy cashew nut sauce

BEANS BUNNY

R 85

Bean curry cooked with potatoes, onion and tomato gravy in true Durban style with richly blended Parvati spices.

BUTTER CHICKEN BUNNY

Marinated pieces of deboned chicken cooked in a creamy butter based tomato and cashew nut sauce





* FP=Family Pack

FROM THE TANDOORI OVEN

1/2 TANDOORI CHICKEN R 120

1/2 chicken marinated with a tandoori & yoghurt sauce and cooked in our tandoori oven. Served with 2 roti's and chips

FULL TANDOORI CHICKEN R 199

Full chicken marinated with a tandoori & yoghurt sauce and cooked in our tandoori oven. Served with 4 roti's, salad, mint chutney and chips

R 170 **TANDOORI LAMB CHOPS**

R 110

R 145

4 Lamb Chops marinated with a tandoori & yoghurt sauce and cooked in our tandoori oven. Served with 2 roti's and chips

TANDOORI CHICKEN NAAN WRAP

Chicken fillet pieces marinated in tandoori spices and yoghurt and cooked in our tandoori oven, rolled in a naan bread with a green chutney, a bed of lettuce, onion, salsa and cucumber raita

TANDOORI CHICKEN MASALA

Chicken fillet pieces marinated in tandoori spices and yoghurt and cooked in our tandoori oven. Thenbraisedn in a tamato and cashewnut sauce

* FP=Family Pack

TANDOORI CHICKEN BURGER R 95

Chicken fillet marinated in tandoori spices and yoghurt and cooked in our tandoori oven, placed on a bed of lettuce, onion, tomato and tandoori sauce.

BUTTER NAAN

R 24

GARLIC NAAN

R 28



1/2 TANDOORI CHICKEN



BURGERS

WRAPS

LAMB BURGER

Lamb patties made the Durban Indian style with fresh mint,

coriander, spring onion, garlic, ginger and Parvati's spices

CHICKEN BURGER

R 75

R 65

R 85

Chicken patties made the Durban Indian style with fresh mint, coriander, spring onion, garlic, ginger and Parvati's spices placed on a bed of fresh salad, tangy mayo sauce and toasted rolls

TANDOORI CHICKEN BURGER R 95

Chicken fillet marinated in tandoori spices and yoghurt and cooked in our tandoori oven, placed on a bed of lettuce, onion, tomato and tandoori sauce.

VEG BURGER Veg



Veg patty placed on a bed of fresh salad, tangy sauce and toasted rolls



* FP=Family Pack

CAJUN CHICKEN WRAP

R 110

Cajun Chicken, Mushroom, Feta and Salsa wrap

TANDOORI CHICKEN NAAN WRAP

R 110

Chicken fillet pieces marinated in tandoori spices and yoghurt and cooked in our tandoori oven. rolled in a naan bread with a green chutney, a bed of lettuce, onion, salsa and cucumber raita

LAMB KEBAB WRAP

R 135

Marinated Lamb kebabs and Salsa wrap

VEG WRAP Veg



R 85

Haloumi veg stir-fry and Salsa wrap

TANDOORI CHICKEN BURGER



LIGHT MEALS

VEG STIR FRY



R 95

Stir fried veggies, mushroom, soya strips and haloumi tossed in a tangy sauce with noodles

CREAMY PESTO Veg **MUSHROOM PASTA**

R 125 (R 475FP)

Penne pasta tossed in a creamy mushroom and pesto sauce

HALOUMI & AVO SALAD Veg R 145



Haloumi, avo, red onions, mixed nuts and fresh garden greens

GREEK SALAD



R 135

Feta, olives, red onion, cherry tomato, cucumber and fresh garden greens

CAJUN CHICKEN SALAD



CHICKEN STRIPS

R 120

Chicken Strips served with cheese sauce and chips

CREAMY CHICKEN PASTA

R 125 (R 410 FP)

Marinated chicken strips added to penne pasta and tossed in a creamy pepper and parsley sauce

MAC & CHEESE



R 100 (R 380 FP)

Penne pasta tossed in a creamy white sauce & topped with cheese

CAJUN CHICKEN SALAD

R 135

Cajun Chicken strips, avocado, red onion, tomato and fresh garden greens

CHICKEN SALAD

R 130

Feta, olives, red onion, cherry tomato, cucumber and fresh garden greens

NEW

SEA-FOOD DISHES

PRAWN CURRY

(R 585 FP)

Prawn cooked in an onion, tamarind, coconut and tomato based sauced together with Parvati's perfectly blended spices. Served with your choice of rice, roti or butter naan.

* FP=Family Pack

MENU

TOASTED SANDWICHES

CHEESE, MASALA CHIPS, TOMATO, ONION	R 75
CHEESE AND TOMATO	R 55
EGG, CHEESE AND TOMATO	R 65
CHICKEN & MAYO	R 95
TOASTED CHICKEN CURRY	R 95
TOASTED MUTTON CURRY	R 120
TOASTED BEANS & CHEESE	R 70
TOASTED TUNE & MAYO	R 75
TOASTED CHEESE,	R 85
MUSHROOM, AVO & ONION	

CHEESE MASALA SANDWICH

Cheese, Masala Chips, Tomato and Onion



EXTRA'S

CHIPS MEDIUM	R 35
CHIPS LARGE	R 45
RASAM	R 55
CARROT SALAD (250 ML	R 25
SMALL PUTHINA CHUTNEY	R 15
YOGHURT DOUBLE CREAM BOWL	R 55
GARLIC	R 15
ONION	R 15
ТОМАТО	R 15
CHEESE	R 20
AVOCADO	R 25
CHILLI	R 10
MUSHROOMS	R 15
PLAIN NAAN	R 20
BUTTER NAAN	R 24
GARLIC NAAN	R 28
ROTI	R 12
PURI	R 25
PARATHA	R 45
PANEER PARATHA	R 55
ALOO PARATHA	R 50
PLAIN PARATHA	R 45
PLAIN RICE/ PLAIN BASMATI RICE	R 22
PAPAD	R 28
GRAVY	R 25
MUSHROOMS SAUCE	R 35
CHEESE SAUCE	R 35

MENU

DESSERT

ILOS

Semolina toasted in cinnamon and cardimon. Then cooked in in butter and milk. Topped with cream and toasted almonds.

A traditional Indian dessert

VERMICELLI

Vermicelli is a creamy pudding cooked with toasted almonds, saigo, cardamom and milk. Finished off with butter and cream. A traditional South Indian dish. Served with rice papadums.

FRIED ICE CREAM

Vanilla Ice-Cream wrapped in pastry and fried crisp. Served with a drizzle of honey or maply syrup.

ICE CREAM BOWL

3 Scoops of Vanilla ice cream. Served with a drizzle of syrup.

ROSKA ICE CREAM TUBS

Burfee Almond Swirl Vanilla Bombay Crush Cappuccino Salted Caramel

GOOLGULAS

Mini donuts drizzled with chocolate

Fried Ice Cream

R 60



R 70

R 45

R 45

R 25

Starting from R 49 Per Tub

NEW

PLATTERS

Veg

Vegetable Platter

A Comment

Onion Bajia Potato Pakora Potato Samoosa Cheese & Corn Samoosa Aloo Paratha Slices Paneer Pakora

R 360 R 700 R 1350

6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece





Mix

Mixed Platter

Onion Bajia Potato Pakora Cheese & Corn Samoosa Chicken Samoosa Lamb Samoosa Tandoori Chicken Tikka Lamb Shish Kebab

R 465 R 920 R 1 800

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6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece



Meat Platter

Lamb Samoosa Chicken Samoosa Tandoori Chicken Tikka Lamb Shish Kebab Chicken Strips Chicken Kebab Lamb Kebab

R 750	R 1 450	R 2 900
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
6 piece	12 piece	24 piece
4 -:	12 -:	24 -:



PLATTERS

Lamb

Lamb Platter

Lamb Samoosa Lamb Shish Kebab Lamb Kebab Lamb Cocktail Sausages **Lamb Cocktail Burgers**

R 600

6 piece

6 piece

6 piece

R 1 200 6 piece 12 piece 6 piece 12 piece

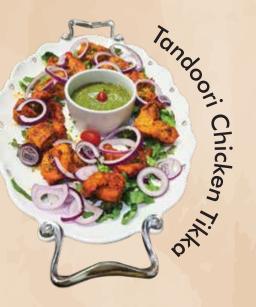
12 piece 12 piece 12 piece R 2 400 24 piece

> 24 piece 24 piece

24 piece

24 piece





Chicken

Chicken Platter

Chicken Samoosa Chicken Kebab Chicken Strips Chicken Cocktail Sausages Tandoori Chicken Tikka Chicken Cocktail Burgers

R 650

R 1 300 R 2 600 12 piece 24 piece

6 piece 6 piece 12 piece 6 piece 12 piece

12 piece 12 piece

24 piece 24 piece

6 piece 6 piece

6 piece

12 piece

24 piece

24 piece

24 piece

Sweet

Sweet Platter

Mini Donuts Scones Muffins Croissants Lamingtons Milk Tarts

R 350

6 piece

6 piece

6 piece

6 piece

6 piece

6 piece

R 700

12 piece 12 piece

12 piece 12 piece

12 piece 12 piece

R 1 400

24 piece 24 piece 24 piece 24 piece 24 piece 24 piece



MENU

COLD DRINKS

APPLETIZER	R 30
SOFT DRINKS Coke, Coke Zero, Cream Soda, Dry Lemon, Fanta Orange, Sprite, Sprite Zero, Stoney	R 25
GINGER ALE	R 25
LEMONADE	R 25
SCHWEPPES PINK TONIC	R 25
RED BULL	R 35
SODA WATER	R 25
TONIC WATER	R 30
TONIC & LEMONADE	R 40
LIME & SODA	R 40
PASSION FRUIT & LEMONADE	R 40
COLA TONIC & GINGER ALE	R 40
ICE TEA LEMON	R 26
ICE TEA PEACH	R 26
STILL WATER	R 20
SPARKLING WATER	R 22

SMOOTHIES

R 65

R 55

R 55

R 60

BOMBAY CRUSH

A rose, cardamom flavored Indian Milkshake. Made with full cream milk and ice-cream

MILKSHAKES

Banana, Banana Coffee, Coffee, Bubblegum, Chocolate, Lime, Strawberry, Vanilla

SMOOTHIE

Banana, Iced Berry, Mango Tango, Mr Berry, Peanut butter Bomb

FREEZOS

Chai, Chocolate, Freezochino, Green mint, Mocha

BANANA COFFEE MILKSHAKE



MENU

HOT DRINKS

AMERICANO	R 30
CAFE MOCHA	R 40
CAFE LATTE	R 40
CHAI LATTE	R 40
REG DE-CAF CAPPUCCHINO	R 40
DOUBLE ESPRESSO	R 45
FILTER COFFEE	R 30
RED LATTE	R 40
REG LATTE	R 30
INSTANT COFFEE	R 30
LARGE CAPPUCCINO	R 55
RED CAPPUCCINO	R 40
SINGLE ESPRESSO	R 40
HOT CHOCOLATE	R 45
WHITE HOT CHOCOLATE	R 45

POT GINGER TEA	R 120
POT OF FIVE ROSES	R 60
GINGER TEA	R 40
GREEN TEA	R 40
GREEN MATCHA	R 40
MASALA TEA	R 40
ROOIBOS TEA	R 30
FIVE ROSES TEA	R 30
CEYLON TEA	R 30

HOT CHOCOLATE



MENU

COCKTAILS

DOM PEDRO AMARULA R 70 **G & T FRUIT** R 85 **GIN SMASH** R 90 **LONG ISLAND ICE TEA** R 150 MOJITO R 75 **PINA COLADA** R 90 **ROCK SHANDY** R 60 STRAWBERRY DAIQURI R 80 **CAMPMOSKA PASSION** R 80

FRUIT

MOCKTAILS

VIRGIN GIN SMASH R 60
VIRGIN MOJITO R 60
VIRGIN STRAWBERRY R 60
DAIQURI
VIRGIN CAMPMOSKA R 80
PASSION FRUIT

STRAWBERRY DAIQURI



MENU

WINES

GLASS HOUSE WHITE	R 40
GLASS HOUSE WHITE CAB SAU	R 55
BAD CHARDONNEY UNWOODED	R 180
BAD SAUV BLANC	R 175
CHB GOLD NECTAR	R 135
EIKENDAL JANINA UNWOODED	R 280
SAINT ANNA	R 110
VILLERACHEN CHENIN BLANC	R 190
VILLERA JASMINE	R 195
VILLERA SAU BLANC	R 225
WH DE WET CHARD	R 240
WH HAUTE CHARD PIN NOI	R 220
WH TRANQUILLE PIERRE J	R 160
WARWICK FIRST LADY CHARD	R 225

GLASS HOUSE RED	R 40
GLASS HOUSE RED CAB SAU	R 65
GLEN CARLOU MERLOT	R 370
SAINT ANNA	R 110
SPIER MERLOT	R 190
VERGELEGEN CAB MERLOT	R 340
VERGELEGEN RSV CAB SAV	R 695
VILLERIA MERLOT	R 230
VREDE LUST JESS	R 225
NEDERBERG ROSE	R 140
BAD ROSE	R 160
CABERNET SAUVIGNON	R 195
CHB GOLD NECTAR	R 135
CHB ROSE GOLD NECTAR	R 135
PONGRAZ BRUT	R 350



MENU

SPIRITS

AMARULA CREAM	R 30
APPLE SOURS TOT	R 30
BELGRAVIAGIN TOT	R 30
GIN BOMBAY TOT	R 30
GLENFIDDICH	R 60
GLENIVET FOUNDERS RES	R 55
GLENMORANGIE	R 60
JEGARMISTER SHOT	R 35
JAMESON	R 40
JOHNNY WALKER BLACK	R 40
JOSE CUERVO GOLD TOT	R 30
JOSE CUERVO SILER TOT	R 30
KLIPDRIFT	R 25
LIME CARDIAL TOT	R 20

TANQUERAY SAVILLA TOT R 40 **BELLS TOT** R 30 J & B TOT **R 30 VODKA ABSOLUTE BLUE** R 30 WHITNEY NEILL GIN R 35 **GRAHAM BECK BLISS** R 360 NECTAR **GRAHAM BECK BRUT ROSE** R 360 **GUARD PEAK MERLOT** R 215 **JC LE ROUX PINK** R 225 **JC LE ROUX RED** R 225

KWV BRANDY

OLMEGA GOLD

OLMEGA SILVER

RUM CAP MORG BLACK

SOUTHERN COMFORT

TANQUERAY RY GIN

PINK LIPS TOT

SPICED GOLD

PONGRACZ ROSE

PONGRAZ BRUT

BAD BRUT MCC

R 25

R 30

R 30

R 30

R 25

R 25

R 25

R 30

R 350

R 350

R 270





MENU

BEERS

CARLING BLACK LABEL	R 30
CASTLE LIGHT BEER	R 30
CORONA	R 40
HEINEKEN NON ALCOHOLIC	R 40
HEINEKEN BOTTLE	R 40
HUNTERS DRY	R 36
SAVANNA DRY 500 ML	R 55
SAVANNA DRY 330 ML	R 40
SAVANNA LIGHT	R 40
SMIRNOFF SPIN	R 40

STELLA ARTOIS BOTTLE	R 40
WINDHOEK DRAFT	R 40
WINDHOEK LAGER	R 40

CASTLE LAGER

